U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS REVIEW DATE **ESTABLISHMENT NO. AND NAME** Studena 7/25/01 Est. 12 Masna Studena a.s. COUNTRY FOREIGN PLANT REVIEW FORM Chech Republic NAME OF FOREIGN OFFICIAL **EVALUATION** NAME OF REVIEWER Acceptable/ Re-review Drs. Milan Malena & George Kuna Dr. Oto Urban X Acceptable Unacceptable CODES (Give an appropriate code for each review item listed below) N = Not Reviewed O = Does not apply M = Marginally Acceptable U = Unacceptable A = Acceptable Cross contamination prevention **Formulations** 1. CONTAMINATION CONTROL A 29 56 **Equipment Sanitizing** Packaging materials (a) BASIC ESTABLISHMENT FACILITIES A 30 A 01 **A** 57 Product handling and storage Laboratory confirmation Water potability records 02 **A** 31 58 A Chlorination procedures Product reconditioning Label approvals A 03 **A** 32 N 59 O Special label claims Back siphonage prevention Product transportation 60 **A** 04 (d) ESTABLISHMENT SANITATION PROGRAM Inspector monitoring Hand washing facilities 33 A 61 A 05 **A** Effective maintenance program Processing schedules Sanitizers 34 A 06 **A** 62 Establishments separation Preoperational sanitation Processing equipment 07 M 35 A 63 Operational sanitation Processing records Pest -- no evidence 08 **A** 64 A 36 A Waste disposal **Empty can inspection** Pest control program 65 A 09 M Filling procedures Pest control monitoring 2. DISEASE CONTROL 10 A 37 **A** 66 A Temperature control Animal identification Container closure exam 38 A 67 11 A Lighting Antemortem inspec. procedures Interim container handling 39 A 12 A Antemortem dispositions Post-processing handling Operations work space 13 A 40 A Incubation procedures Inspector work space **Humane Slaughter** 14 A 41 A Postmortem inspec. procedures Process, defect actions -- plant Ventilation 42 A 15 **A** Postmortem dispositions **Facilities approval** Processing control -- inspection 16 O 43 M Condemned product control Equipment approval 5. COMPLIANCE/ECON. FRAUD CONTROL 44 A Restricted product control Export product identification (b) CONDITION OF FACILITIES EQUIPMENT 45 A 17 M Inspector verification Returned and rework product Over-product ceilings 74 **O** 18 Export certificates Over-product equipment 3. RESIDUE CONTROL 19 **A** 46 A Product contact equipment Residue program compliance Single standard 20 A Sampling procedures Inspection supervision Other product areas (inside) 48 A 21 A Residue reporting procedures Control of security items Dry storage areas 49 Approval of chemicals, etc. Shipment security Antemortem facilities 50 **A** 23 Welfare facilities Storage and use of chemicals Species verification 24 **A** 80 **A** "Equal to" status Outside premises 4. PROCESSED PRODUCT CONTROL **Imports** Pre-boning trim (c) PRODUCT PROTECTION & HANDLING 25 A 52 **A** 82 Personal dress and habits Boneless meat reinspection **HACCP** 53 **A** 26 M Ingredients identification E.Coli & Salmonella Personal hygiene practices 27 Control of restricted ingredients Sanitary dressing procedures

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FOREIGN PLANT REVIEW FORM (reverse)	7/25/01	ESTABLISHMENT NO. AND NAME  Est. 12 Masna Studena a.s.		CITY Studena COUNTRY Chech Republic
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Drs. Milan Malena & George Kuna		EVALUATION    X   Acceptable   Acceptable   Unacceptable   Unaccep	

**COMMENTS:** 

- 7 Few flies were observed in various areas of the establishment.
- 9 Bait stations did not have specified fecal droppings documented in their rodent control program. The company is going to correct this deficiency.
- 17 Heavy condensation buildup was observed in the expedition cooler, above some exposed but mostly not exposed product. This was corrected immediately by the establishment management.
- 26 The company's employee in the boning room was observed to wear his working cloth outside of his protective clothing. No corrective action was taken either by the company management or inspection officials.
- 43 Condemned carcasses were properly identified but not denatured. The SVA asked IIC to denature the condemned carcasses.
- 82 Pre-shipment review is going to be performed on product exported to the U.S.A. This company hasn't exported to the U.S. since 1991.
- 83 Randomness of the carcass selection needs to be changed to exclude the human factor. It is going to be changed by the IIC.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NAM	E	CITY Plana n/Luzici		
FOREIGN PLANT REVIEW FORM	7/2	27/01 Est. 15 Maso Plana a.s.			COUNTRY Czech Republic	COUNTRY Czech Republic	
NAME OF REVIEWER Dr. Oto Urban			IGN OFFICIAL Martinkova	EVALUATION Acceptable/	ceptable		
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N =	= Not Reviewed O = Does not a	pply	
				28 A	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 <b>A</b>	Packaging materials 50		
Water potability records	01 <b>A</b>	Product handling and storage		30 <b>A</b>	Laboratory confirmation		
Chlorination procedures	02 <b>A</b>	Product reconditioning		31 <b>A</b>	Label approvals		
Back siphonage prevention	03 <b>A</b>	Product transportation		32 N	Special label claims		
Hand washing facilities	04 <b>M</b>	(d) ESTABLISHMENT SANITATION PROGRA		M	Inspector monitoring		
Sanitizers	05 <b>A</b>	Effective maintenance program		33 A	Processing schedules		
Establishments separation	06 <b>A</b>	Preoperational sanitation		34 A	Processing equipment		
Pestno evidence	07 M	Operational sanitation		35 <b>A</b>	Processing records		
Pest control program	08 <b>A</b>	Waste disposal		36 A	Empty can inspection		
Pest control monitoring	09 A	2. DISEASE CONTROL		<del>-1 </del>	Filling procedures	65 A	
Temperature control	10 <b>A</b>	Animal identification		37 <b>A</b>	Container closure exam		
Lighting	11 M	Antemortem inspec. procedures		38 <b>A</b>	Interim container handling		
Operations work space	12 A	Antemortem dispositions		39 <b>A</b>	Post-processing handling		
Inspector work space	13 A	Humane Slaughter		40 <b>A</b>	Incubation procedures		
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions plant		
Facilities approval	15 A	Postmo	ortem dispositions	42 A	Processing control inspection	71 A	
Equipment approval	16 O	Condemned product control 43 5. compliance/econ. Fraud		5. COMPLIANCE/ECON. FRAUD CONT			
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification 7		
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verification	73 <b>A</b>	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 O	
Product contact equipment	19 A	Residu	e program compliance	46 <b>A</b>	Single standard	75 A	
Other product areas (inside)	20 A	Sampl	ing procedures	47 A	Inspection supervision	76 A	
Dry storage areas	21 A	Residu	e reporting procedures	48 A	Control of security items	77 A	
Antemortem facilities	22 A	Appro	val of chemicals, etc.	49 A	Shipment security	78 A	
Welfare facilities	23 A	Storag	e and use of chemicals	50 A	Species verification	79 <b>A</b>	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		
(c) PRODUCT PROTECTION & HANDLING			ning trim	51 A	Imports		
Personal dress and habits	25 A	Bonele	ess meat reinspection	52 <b>A</b>	НАССР	82 M	
Personal hygiene practices	26 A		ients identification	53 <b>A</b>	E.coli & Salmonella	83 M	
Sanitary dressing procedures	27 A	Contro	ol of restricted ingredients	54 O			

REVIEW DATE | ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)	7/27/01	ESTABLISHMENT NO. AND NAME  Est. 15 Maso Plana a.s.		CITY Plana n/Luzici
	7727701	Est. 13 Maso Flana a.s.		COUNTRY Czech Republic
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Drs. Kuna & Martinkova		EVALUATION    X   Acceptable   Acceptable   Unacceptable   Acceptable   Unacceptable   Unacceptable   Acceptable   Accepta	

COMMENTS:

- 4 Most of the hand-washing stations in production areas did not have waste baskets. This deficiency was corrected immediately by the establishment officials.
- 4 The hand-washing facility in packaging room had hand-operated waste basket. This was immediately corrected by the company officials.
- 7 Several flies were observed in slaughter room.
- 11 Lighting was inadequate over the boning table in swine boning room. Installation of light in the boning room was scheduled by the establishment officials.
- 82 The pre-shipment review of the exporting product to the U.S. will be performed.
- 83 The randomization of pathogen reduction samples will be performed.